

ROAST DINNER MENU

TO START

- DUCK LIVER PARFAIT, ORANGE PURÉE, SOURDOUGH TOAST
- KING PRAWNS, AVOCADO MOUSSE, FRISEE, MARIE ROSE
- MUSHROOM CROQUETTES, PICKLED MUSHROOMS, WALNUT MAYONNAISE
- SWEETCORN & COCONUT VELOUTÉ (VE)

MAINS

- ROAST SIRLOIN OF BEEF
- SLOW ROAST PORK BELLY
- ROAST CHICKEN SUPREME

(ALL SERVED WITH ROAST POTATOES, GLAZED CARROTS, PARSNIPS, TENDERSTEM BROCCOLI, CAULIFLOWER CHEESE AND YORKSHIRE PUDDINGS)

- BEETROOT WELLINGTON SERVED WITH RED WINE JUS (VE)

DESSERTS

- COFFEE CRÈME BRÛLÉE, AMERETTO SHORTBREAD
- APPLE & BLACKBERRY CRUMBLE, CRÈME ANGLAISE
- CHOCOLATE & CHERRY TORTE, CLOTTED CREAM ICE CREAM

2 COURSES - £18.95 3 COURSES £24.95

